

Open April - New Year's Eve
Check Website for Hours

Available for
Special Events All Year

Reservations Accepted
402-786-2239

10405 Branched Oak Road
Waverly, NE 68462

PrairiePlateRestaurant.com

December 27-29, 2018



Prairie Plate
restaurant

From the farm, through
the kitchen to your table

The kitchen is inspired by the area's farmers and artisan food producers. Our menu will change periodically based on availability from our producers. Visit our website for current menu.

PrairiePlateRestaurant.com

A 18% gratuity will be added to parties of 6 or more.

Smaller portions of some items are available for children under 10

First Course

Lakehouse Farm Salad ... 5

Frisee, Kohlrabi & Carrot Slaw,
Toasted Sunflower Seeds, Apple Cider Vinaigrette

Crostini with Fergesse ... 8

Butternut Squash & Sage Soup ... 7

Smoked Trout, Caper Quark &
House Chia Seed Crackers ... 9

Butternut Squash Mezzaluna
Sage Butter ... 8

Beverages

Hot Mulled Wine 5

Iced Tea....2

Spiritus Vitae Ginger Ale ... 4

Spiritus Vitae Root Beer ... 4

Hot tea, Milk3

French Press Coffee....4

Second Course

Pastured Bone-in Pork Chop

Apples & Onions

Roasted Fingerling Potatoes

Braised Red Cabbage 23

Sunflower Steelhead Trout

Roasted Fingerling Potatoes

Spaghetti Squash Gratin 23

Grass Fed Beef Involtini

Heirloom Tomato Sauce

Griddled Polenta

Roasted Carrots 22

House Fettuccini

Pastured Pork Ragu ... 22

Shiitake Stroganoff (V) ... 22

Desserts

Gelato with Spiced Elderberry Syrup ... 8

Dutch Apple Pie ... 8

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.